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building to any other building or hospital, as provided in section 15, unless said patient is wrapped in a sterile sheet. All clothing, including bedclothes and mattresses used by the patient shall be thoroughly fumigated after patient has been removed. The interior of all ambulances or other vehicles used for the purpose of removing such patients shall be thoroughly washed with a disinfecting solution immediately following such use.

Pasteurized Milk—Definition of—Production and Sale. (Ord. 2098 N. S., Dec. 11, 1912.)

SECTION 1. Pasteurizing milk is hereby defined as follows: To be the heating of every portion of the milk to not less than 140° F., maintaining same at that temperature for at least 20 minutes, and immediately cooling the same to at least 45° F.

The use of this term shall be limited to milk produced and sold under the following conditions:

A. Any person, firm, or corporation desiring to produce pasteurized milk for sale in the city and county of San Francisco shall make application to the department of public health on blanks provided for that purpose.

B. A permit shall be granted by the department of public health if it appears upon investigation that the pasteurizing equipment installed is such that 99 per cent of all bacteria and all pathogenic bacteria are killed in the milk treated therein at a temperature of not less than 140° F. maintained at that temperature for 20 minutes. Further, that the pasteurizing apparatus is equipped with a recording thermometer of such a type that the same may be kept locked by the department of public health.

C. The thermometric record of all pasteurization of milk shall become the property of the department of public health and shall be collected by its authorized representatives.

D. Milk intended for pasteurization shall conform to the following requirements: It shall be the product of a dairy rating not less than 60 per cent on the score card, department of public health.

E. All pasteurized milk shall be plainly marked on each bottle or other container in which such milk is delivered to consumers with a label bearing the inscription "Pasteurized milk," together with a serial number.

F. All utensils used in the production and handling of pasteurized milk must be properly cleaned and sterilized each time before using, and shall be so constructed that all parts are absolutely free from places where milk can accumulate or soak in so that it can not be removed by simple washing, and the surface coming in contact with the milk or cream must be smooth and free from rust.

G. Pasteurized milk shall be delivered to the consumer not later than 24 hours after pasteurization.

H. Milk once pasteurized must not be repasteurized.

I. Any violation of the regulations for the production of pasteurized milk shall result in a revocation of the permit to produce pasteurized milk for sale in the city and county of San Francisco.

Milk and Cream—Care of When to be Sold in Quantities of One Quart or Less. (Ord. 2099 N. S., Dec. 11, 1912.)

SECTION 1. No person, firm, or corporation shall sell, offer for sale, expose for sale, or keep with the intention of selling, any milk or cream in quantities of 1 quart or less, in stores or in other places where merchandise or commodities other than milk or cream is sold, offered for sale, or exposed for sale, or kept with the intention of selling (except where the milk or cream is to be consumed upon the premises), unless the milk or cream is kept, offered for sale, exposed for sale, or sold in tightly closed bottles or receptacles of a similar character, upon the cap or covers of which